



77

recipes using
Swiftning

Make-Your-Own *Moe*

by *Martha Logan*

HOME ECONOMIST
SWIFT & COMPANY

Good cooks are switching to Swift's®
Make-Your-Own Mix.

Save Time! Save Work! Save Money!

Cakes, cookies, gingerbread, rolls, cream
puffs, as well as biscuits, muffins, waffles,
and griddle cakes . . . all from the same
Make-Your-Own Mix.

You make this Mix yourself with Martha
Logan's easy recipe and Swift's all-purpose
Swift'ning.*

It's the high shortening power, richness, and the
special "quick-mix" ingredient of Swift'-
ning* you use that makes this Mix so
versatile and gives you such superb results.

Swift'ning* is a finer *all-purpose shortening*. Use
it for all your baking and frying.

REMEMBER—No other shortening is more
digestible or nutritious than Swift'ning.*



*Swift'ning is the trade-mark for
Swift & Company's Shortening.

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[illegible]

Dear Friend

Here are 77 ways to make your meals more interesting and appetizing. The Swift'sing Make-Your-Own Mix is a life saver for the busy woman. We know you'll love every recipe. We think they are tops.

But we'd like to extend a helping hand to you to insure your success. It pays to follow the recipe.

We've found these points are important for best results:

Use Swift'sing[®] all-purpose flour, and double-acting baking powder in making the Swift'sing Make-Your-Own Mix.

Use standard measuring cups and spoons.

In using the mix, spoon it into the cup. Do not sift it or pack it in.

Remove eggs and milk from refrigerator 5 or 10 minutes before using in cakes. If the butter is at room temperature, the cake will be better.

Use the right-sized pans.

Note the right baking temperature.

If half a recipe is made, be sure to divide every ingredient in half.

These recipes are for all-purpose flour as used in the East and Middle West. If you use soft wheat flour (popular in West and South), use less milk or other liquid—that is, 2 tablespoons less for each cup of liquid called for in the recipe.

If you use self-rising flour, omit the baking powder and salt in the Swift'sing Make-Your-Own Mix.

High altitude baking requires a reduction in the baking powder and sugar used in most recipes. But since these recipes are low in sugar, the baking powder is probably the only ingredient which must be changed according to the altitude.

Yours for better meals!

Martha Logan

P. S. Keep Swift'sing Make-Your-Own Mix in a closed container or can in the pantry. There's no need to keep it in the refrigerator.

Swift'ning

Make-Your-Own Mix

Yield: About 13 cups

2 cups Swift'ning*	¼ cup (4 tablespoons)
9 cups sifted all-purpose flour	double-acting baking powder (like Calumet, K-C, and Clubber Girl)
1 tablespoon salt†	

Combine sifted flour, salt, and baking powder. Stir well. Sift into a large bowl**. Add Swift'ning*. Use finger tips or pastry blender to distribute Swift'ning* throughout dry ingredients until the mixture resembles coarse cornmeal. The Make-Your-Own Mix is now ready to use or store in a closed container on your pantry shelf.

†1½ to 2 tablespoons salt may be used.

**Or large pan or onto heavy paper.

This Make-Your-Own Mix was developed especially for rich "quick-mix" Swift'ning*. We can't promise success with any other shortening.

Martha Logan

Breads

E-Z Pancakes

Yield: 12 medium cakes

1 $\frac{1}{2}$ cups Swift[®] mix
Make Your Own
Mix (do not pack)

1 tablespoon sugar
 $\frac{1}{4}$ cup milk
1 egg, well beaten

Blend Mix and sugar. Stir milk and egg into Mix until blended. Drop batter from tablespoon onto hot griddle which has been lightly rubbed with Swift[®] mix. Spread cakes out lightly with back of spoon. Cook on one side until puffed, full of bubbles, and cooked on the edges. Then turn and cook on the other side. Serve immediately.

Frank Pancakes

Add 2 franks (Frankfurts), sliced thin, to one recipe of E-Z Pancake batter.

Apple Pancakes

Add $\frac{1}{4}$ to 1 cup chopped tart apple to one recipe of E-Z Pancake batter.

Blueberry Pancakes

Add $\frac{1}{4}$ cup fresh or frozen blueberries to one recipe of E-Z Pancake batter.

Corn Pancakes

Sprinkle 1 teaspoon salt over $\frac{1}{4}$ to 1 cup cooked whole kernel corn (drained). Add to one recipe of E-Z Pancake batter.

Crisp Waffles

Yield: 4 to 5 waffles

1 $\frac{1}{2}$ cups Swift's mix	2 teaspoons sugar
Make Your Own Mix	1 egg, separated
(do not pack)	1 cup milk

Blend Mix and sugar. Gradually add beaten egg yolk mixed with milk. Mix thoroughly. Fold in stiffly beaten egg white. Pour about $\frac{1}{4}$ cup of the mixture into a heated waffle baker and bake.

Bacon Waffles

Cut 6 strips bacon into small pieces. Pan-fry. Drain off fat. Add bacon pieces to Crisp Waffle batter. Blend. Bake.

Bacon-on Waffles

Lay 2 strips bacon over Crisp Waffle batter on waffle baker. Bake.

Prem Waffles

Cut $\frac{1}{4}$ a loaf of Prem into slices, then cut thin strips. With fork, toss together Prem and $\frac{1}{4}$ tablespoon prepared mustard. Sprinkle Prem generously over Crisp Waffle batter on waffle baker. Bake.

Nut Waffles

Increase sugar in Crisp Waffle recipe to $\frac{1}{4}$ cup. Add $\frac{1}{4}$ cup chopped nuts to batter. Bake.

Corn Waffles

Sprinkle $\frac{1}{4}$ teaspoon salt over $\frac{1}{4}$ cup drained whole-kernel corn. Add to Crisp Waffle batter. Bake.

Minute Muffins

Yield: 12 muffins (2 1/4 inches in diameter)

3 cups Swift'sing	3 tablespoons sugar
Make-Your-Own Mix (do not pack)	1 cup milk
	1 egg, beaten

Blend Mix and sugar. Combine milk and egg; add to Mix. Stir quickly and vigorously until just mixed. Batter will look lumpy. Rub muffin pans lightly with Swift'sing®. Fill one-half full. Bake in a hot oven.

Baking temperature: 425° F.

Bake: About 20 minutes.

Note: For 6 muffins use 1 1/2 cups Mix, 1 1/2 tablespoons sugar, 1/2 cup milk, and 1 egg.

Bacon Muffins

Add 1/2 cup (about 6 slices) diced, fried, and drained bacon to the dry ingredients of Minute Muffins.

Orange-Slice Muffins

Add 1 tablespoon grated orange rind to Minute Muffin batter. Then into the top of each unbaked muffin press a cube of sugar dipped in orange juice.

Blueberry Muffins

Mix together 1 cup fresh or frozen blueberries and 1/4 cup sugar. Add to Minute Muffin batter.

Cranberry Muffins

Mix together 1 cup fresh cranberries and 1/4 cup sugar. Add to Minute Muffin batter.

Cornbread

Yield: *8x8x2-inch loaf*

- | | |
|------------------------------------|---|
| 2 cups Swift [®] mix | 1 cup sour milk |
| Make Your Own Mix
(do not pack) | or 1 cup sweet milk
with 1 tablespoon
vinegar |
| 1 cup cornmeal | |
| 1/4 cup sugar | 1 egg, beaten |
| 1/2 teaspoon soda | |

Blend Mix, cornmeal, sugar, and soda. Add the soured milk and egg. Beat quickly and vigorously until just mixed. Pour batter into a loaf pan (8x8x2 inches) (bottom rubbed with Swift[®] mix).^{*} Bake in a hot oven.

Baking temperature: 425° F.

Bake: About 30 minutes.

Toasted Cornbread

Cut cornbread into squares. Cut each square into two thinner squares. Spread cut side with butter or margarine. Toast under broiler. Serve with jelly or jam, or as a base for creamed meat, chicken, eggs, or vegetables.

Sausage Cornbread

Yield: *6 servings*

Bake 1 pound sausage links in pan in a moderately hot oven (410° F.) for 15 minutes. Line bottom of pan (11x1 inches) with heavy paper (rubbed with Swift[®] mix).^{*} Arrange drained sausage in pan. Pour 1 recipe Cornbread over sausage. Bake in a hot oven. Turn upside down onto a hot platter. Remove pan and paper. Serve hot with sausage gravy, jelly, or syrup.

Baking temperature: 425° F.

Bake: About 30 minutes.

Cornmeal Muffins

Yield: *12 muffins (2 3/4 inches in diameter)*

Pour Cornbread batter into muffin pans (rubbed with Swift[®] mix).^{*} Bake in a hot oven about 30 minutes.

^{*}Swift[®] Mix is the trademark for Swift & Company's Shortening.

Gingerbread

Yield: 8x8x2-inch loaf

2 cups Swift-ning Make-Your-Own Mix (10 net pack)	$\frac{1}{2}$ teaspoon cloves $\frac{1}{4}$ teaspoon nutmeg $\frac{1}{4}$ cup sour milk or $\frac{1}{2}$ cup sweet milk with $1\frac{1}{2}$ teaspoons vinegar
$\frac{1}{2}$ cup sugar	$\frac{1}{4}$ cup dark molasses
$\frac{1}{4}$ teaspoon soda	1 egg
1 teaspoon ginger	
1 teaspoon cinnamon	

Blend together Mix, sugar, soda, and spices. Combine milk, molasses, and egg. Add to dry mixture. Beat until well blended. Pour into a loaf pan (8x8x2 inches) (bottom rubbed with Swift-ning).¹ Bake in a moderate oven.

Baking temperature: 350° F.

Bake: About 45 minutes.

Gingerbread Muffins

Yield: About 12 muffins (2 $\frac{1}{2}$ inches in diameter)

Pour Gingerbread batter into muffin pans (rubbed with Swift-ning). Bake in a moderate oven.

Baking temperature: 350° F.

Bake: 25 minutes.

Gingerbread with Marshmallow Topping

Place whole or cut marshmallows on top of baked Gingerbread as it comes from oven. Return to oven until marshmallows begin to melt.

Yield: Sixty-four loaves

3 cups Swift rising Masa-
Yeast (Four 1/4 oz
cans each pack) 1 cup chopped dried
apple
1/2 cup milk
egg beaten

If apples are dry wash in hot water & use skins on
than dry thoroughly & mix in 1/2 cup Masa Yeast & add
apple. Add remaining 1/2 cup egg & 1/2 cup milk &
1/2 cup yeast & mix only 1/2 cup yeast & 1/2 cup
milk & 1/2 cup yeast. Bake in a 10" x 10" x 10" pan
in a storage cabinet for 45 minutes.

Bake in 10" x 10" x 10" pan
Bake 1 hour

Use 1 cup chopped nuts instead
of apples in Apple Bread recipe

Use 1 cup chopped prunes in
stead of apples in Apple Bread recipe

Yield: Sixty-four loaves

3 cups Swift rising Masa-
Yeast (Four 1/4 oz
cans each pack) 1 cup chopped walnuts
1 cup sugar 1 cup instant
1 teaspoon soda or 1/2 cup milk with
large bananas peeled 1 teaspoon vanilla
and mashed

Combine 1/2 cup sugar & soda. Add remaining 1/2 cup
as walnuts & mix thoroughly. Add 1/2 cup
mashed banana & mix thoroughly. Add 1/2 cup
milk & 1/2 cup yeast. Bake in a 10" x 10" x 10" pan
in a storage cabinet for 45 minutes & 1/2 cup
Bake in 10" x 10" x 10" pan
Bake About 40 to 45 minutes

Chengyu [Recipe]

Yield: 100g of powder
 1. Mix 100g of flour with 100g of water and 100g of oil.
 2. Mix up with

Mix the water in the flour. Add the milk and mix with a
 fork until all of the ingredients are mixed together.
 Spoonfuls of the mixture should make 100g of the mixture.
 Making 100g of the mixture is 100g.
 Take 100g of the mixture and mix it with 100g of
 water. Mix the mixture and 100g of the mixture with 100g
 up with

Yield: 100g of powder

1. Mix 100g of flour with 100g of water and 100g of oil.
 2. Mix up with
 3. Mix the mixture and 100g of the mixture with 100g
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Yield: 100g of powder

1. Mix 100g of flour with 100g of water and 100g of oil.
 2. Mix up with
 3. Mix the mixture and 100g of the mixture with 100g
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 10. Mix the mixture and 100g of the mixture with 100g

Yield: 100g of powder

After Making Powder Drop: Powder dough has been
 dropped on baking sheet. Bake at 100°C for 10 minutes.
 1. Mix 100g of flour with 100g of water and 100g of oil.
 2. Mix up with
 3. Mix the mixture and 100g of the mixture with 100g
 4. Mix the mixture and 100g of the mixture with 100g
 5. Mix the mixture and 100g of the mixture with 100g
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 8. Mix the mixture and 100g of the mixture with 100g
 9. Mix the mixture and 100g of the mixture with 100g
 10. Mix the mixture and 100g of the mixture with 100g

Yield 9x5x3 inch cake

1 cup Swift mixing flake
 Your own M & M
 1/2 cup sugar
 1/2 cup milk
 egg, well beaten

Blend M & M and sugar. Add softened milk and egg, stir in. Mix thoroughly. Spread in pan. Bake at 400° F. for 30 minutes. Cool in pan. Slice. Make up temperature 100° F. Bake. About 30 minutes.

Yield 9x5x3 inch cake

1 cup Swift Coffee cake
 1/2 cup brown sugar
 1/2 cup milk
 1/2 cup margarine butter
 1/2 cup raisins
 1/2 cup pineapple

Prepare Swift Coffee cake batter as directed above. Add brown sugar, milk, margarine butter, and raisins. Mix thoroughly. Spread in pan. Bake at 400° F. for 30 minutes. Cool in pan. Slice. Make up temperature 100° F. Bake. About 30 minutes.

Yield 9x5x3 inch cake

1 cup Swift Coffee cake
 1/2 cup brown sugar
 1/2 cup milk
 1/2 cup margarine butter
 1/2 cup raisins
 1/2 cup pineapple

Prepare Swift Coffee cake batter as directed above. Add brown sugar, milk, margarine butter, and raisins. Mix thoroughly. Spread in pan. Bake at 400° F. for 30 minutes. Cool in pan. Slice. Make up temperature 100° F. Bake. About 30 minutes.

Tahlequah Mole

Yield: 4 to 6 medium size

1 cup Swift King Mole	1 egg milk
1/2 cup brown M & M	1/2 cup milk
1/2 cup corn	1/2 cup milk
1 tahlequah ground	1/2 cup milk
1/2 cup sugar	1/2 cup milk
1/2 cup milk	1/2 cup milk

Combine M & M with the ground meat sugar milk and milk. Add the egg milk and milk. Mix well. Add the corn. Mix well. Add the tahlequah ground. Mix well. Add the sugar. Mix well. Add the milk. Mix well. Bake in a moderate oven.

Baking temperature 350° F.

Bake 1 hour 15 minutes.

Tahlequah Mole

Yield: 2 hours

1 cup Swift King Mole	1 egg milk
1/2 cup brown M & M	1 egg milk
1/2 cup corn	2 tahlequah ground
1 tahlequah ground	1/2 cup milk
1/2 cup sugar	1/2 cup milk
1/2 cup milk	1/2 cup milk
1/2 cup milk	1/2 cup milk

Blend M & M ground meat sugar milk and milk. Add the egg milk and milk. Mix well. Add the corn. Mix well. Add the tahlequah ground. Mix well. Add the sugar. Mix well. Add the milk. Mix well. Bake in a moderate oven.

Baking temperature 350° F.

Bake 1 hour 15 minutes.

Yield 4.5 g (90%)

எப்போது வேண்டுமானாலும்

Wiederholte Untersuchungen haben gezeigt, dass die meisten Menschen, die an einer Depression leiden, auch an einer Angststörung leiden. Die Angststörung ist eine Erkrankung, bei der die Person eine übermäßige Angst empfindet, die sie in der Lage ist, sie zu kontrollieren. Die Angststörung ist eine Erkrankung, die die Person in der Lage ist, sie zu kontrollieren. Die Angststörung ist eine Erkrankung, die die Person in der Lage ist, sie zu kontrollieren.

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1. *Exhibitionism* 2000: 199-200.

Fig. 5. \log_{10} of the number of *S. aureus* per gram of meat as a function of the storage time at 4°C.

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Figure 1. The effect of the concentration of the polymer on the rate of polymerization.

Figure 1. The relationship between the number of species and the number of individuals in the samples.

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1. *Leaving temperature* 4.50 h

† *See* also *Journal of the American Academy of Child and Adolescent Psychiatry*, 35:10, 1996, pp 1243-1250.

Yield 3.4 g (90%)

מנחם מנדל מברסלב

^a $n = 21$. $df = 19$. $t = 4.9$. $p < .001$.

11. 10011111

2. *Let P be a polynomial of degree n . Show that $P(x) = 0$ has at most n solutions.*

EDNA, MRS. JAMES JAMES

• *Wegen Kausalität ausgeschlossen*

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1953-1954

Σ. Ε. ΡΕΝΤΙΝΗΣ

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Make a well in the ME. Add milk and stir with a fork. Cook 1 minute. Turn onto a sheet of waxed paper.

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6. The "sp. h. d. h. t. s." side of the plate is: 5 x 5 cm

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1. *Chlorophyll a* and *b* contents were determined by the method of Lichtenthaler and Whistler (1973).

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Unit 12

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Main Dishes, Too!

Chicken + Pork

Yield: 4 servings

1. In a large bowl, mix the chicken and pork.

2. Add the

3. Mix well.

4. Cook in a large pot over medium heat.

5. Serve hot.

6. This dish is best served with a side of rice.

7. You can also serve it with a side of vegetables.

8. The chicken and pork can be cooked separately.

9. The chicken can be cooked in a skillet.

10. The pork can be cooked in a large pot.

11. The chicken and pork can be cooked together.

12. The chicken and pork can be cooked in a large pot.

13. The chicken and pork can be cooked in a large pot.

14. The chicken and pork can be cooked in a large pot.

Chicken + Pork

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16. The chicken and pork can be cooked in a large pot.

17. The chicken and pork can be cooked in a large pot.

18. The chicken and pork can be cooked in a large pot.

19. The chicken and pork can be cooked in a large pot.

20. The chicken and pork can be cooked in a large pot.

TENDER-QUICK PASTRY

Desserts

Yield Four 4-inch crusts

2 cups Hot Creaming Mixture 1 cup milk buttermilk
You Omit Sugar 1 egg white
do not pack 1 cup hot water or milk

Place butter in water in a small pot. Stir until water is hot. Add sugar and water. Stir until sugar is dissolved. Add milk and water. Stir until mixture is smooth. Roll out for pastry as directed.

Hot Creaming Mixture

Yield 1 dozen

3 cups Hot Creaming Mixture 1 cup milk
You Omit Sugar 1 egg white
do not pack 1 cup hot water or milk
1 cup sugar

Place Mixture in a small pot. Stir until water is hot. Add sugar and water. Stir until sugar is dissolved. Add milk and water. Stir until mixture is smooth. Roll out for pastry as directed.

Storage: Store in airtight covered container.

Baking: Bake in a hot oven.

Heat: 10 to 12 minutes.

Hot Creaming Mixture

Add 1 cup chopped nuts to Drop Sugar Cook recipe.

Drop Sugar Cook

Add 1/2 cup shredded coconut to Drop Sugar Cook recipe.

Drop Sugar Cook

One vanilla in Drop Sugar Cook recipe. Add 1/2 cup coconut oil if cinnamon or ginger is used. Add 1 cup raisins.

Yield: 2 1/2 dozen

1 cup Redi mix
Your Own Mix (see back)

1 cup sugar
1 cup oil
1 cup milk
1 cup peanut butter

1/2 cup oil
1/2 cup milk
1/2 cup peanut butter

Mix up Redi mix & Your Own Mix. Add quick egg mix & mix. Add oil, milk & peanut butter. Mix up. Bake in 10 min. oven.

Yield: 2 1/2 dozen

1 cup Redi mix
1 cup oil
1 cup milk
1 cup peanut butter

1 cup sugar
1 cup oil
1 cup milk
1 cup peanut butter

Mix up Redi mix & oil. Add quick egg mix & mix. Add oil, milk & peanut butter. Mix up. Bake in 10 min. oven.

Yield: 2 1/2 dozen

1 cup Redi mix
1 cup oil
1 cup milk
1 cup peanut butter

1 cup sugar
1 cup oil
1 cup milk
1 cup peanut butter

Mix up Redi mix & oil. Add quick egg mix & mix. Add oil, milk & peanut butter. Mix up. Bake in 10 min. oven.

Yield: 2 1/2 dozen

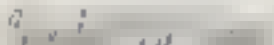
Yield. 2 1/2 inch pan

1 1/2 cups Swift mix 2 eggs well beaten
 Make Your Own Mix (optional) 1/2 cup
 do not pack + vanilla 1/2 cup
 1 cup sugar unsweetened chocolate
 1 cup shredded pecans ice and and mixed

Blend Mix sugar and pecans. Add eggs and
 vanilla. Mix to blend thoroughly. Turn in a 2 1/2 inch
 pan. Bake in a moderate oven at 350 degrees for 25 to 30 minutes.

Baking temperature 350° F

Bake 25 to 30 minutes



Yield. 3 dozen, small

1 cup Swift mix 1 egg well beaten
 Make Your Own Mix unsweetened vanilla
 do not pack 1/2 cup white and dark
 1 cup granulated sugar 1/2 cup brown sugar
 1/2 cup brown sugar 1/2 cup milk
 packed 1/2 cup oil

Blend Mix and sugars. Add egg, vanilla and water. Mix to
 blend thoroughly. Add pecans and chocolate. Turn in a 3 1/2 inch
 pan. Bake in a moderate oven at 350 degrees for 25 to 30 minutes.

Baking temperature 350° F

Bake 25 to 30 minutes

Yield. 24 bars

2 cups Swift mix 1 cup shredded pecans
 Make Your Own Mix 1 cup brown sugar
 do not pack 1/2 cup milk
 1 cup brown sugar 1/2 cup oil
 packed 1/2 cup vanilla

Blend Mix brown sugar, pecans and nuts. Add eggs and
 vanilla. Mix to blend thoroughly. Turn in a 2 1/2 inch
 pan. Bake in a moderate oven at 350 degrees for 25 to 30 minutes.

Baking temperature 350° F

Bake 25 to 30 minutes

Yield 11 medium cakes

- 1 cup White sugar
- Make Your Own Mix
- 1/2 cup brown sugar
- 1/2 cup white sugar
- 1/2 cup milk
- 1/2 cup oil
- 1/2 cup eggs
- 1/2 cup vanilla
- 1/2 cup baking powder
- 1/2 cup salt

- 1/2 cup chopped nuts
- 1/2 cup milk
- 1/2 cup oil
- 1/2 cup eggs
- 1/2 cup vanilla
- 1/2 cup baking powder
- 1/2 cup salt

Blend Mix sugar, oil and nuts. Add milk and eggs. Beat well. Pour into 11 medium cakes. Bake in a medium oven at 350 F. for 30 minutes. Remove from oven and cool. Bake again 30 minutes.

Yield 11 medium cakes

- 1 cup White sugar
- Make Your Own Mix
- 1/2 cup brown sugar
- 1/2 cup white sugar
- 1/2 cup milk
- 1/2 cup oil
- 1/2 cup eggs
- 1/2 cup vanilla
- 1/2 cup baking powder
- 1/2 cup salt

- 1/2 cup chopped nuts
- 1/2 cup milk
- 1/2 cup oil
- 1/2 cup eggs
- 1/2 cup vanilla
- 1/2 cup baking powder
- 1/2 cup salt

Blend Mix sugar and nuts. Add milk and vanilla. Beat well. Pour into 11 medium cakes. Bake in a medium oven at 350 F. for 30 minutes. Remove from oven and cool. Bake again 30 minutes.

Yield 12 to 15 servings

1 cup Swift's Malted Milk	1 tablespoon vanilla
1/2 cup brown sugar	1 egg yolk
1/2 cup milk	1/2 cup oil
	1/2 cup sugar
	1/2 cup milk

Mix the milk and sugar. Add the oil and mix thoroughly. In a separate bowl mix the egg yolk with the brown sugar. Add the oil and mix thoroughly. Add the milk and sugar mixture to the egg yolk mixture. Mix thoroughly. Bake in a moderate oven.

Baking temperature 350° F.
Bake About 15 to 20 minutes.

Yield 8 to 10 servings

1 cup Swift's Malted Milk	1 tablespoon butter or margarine
1/2 cup brown sugar	1/2 cup oil
1/2 cup milk	1/2 cup sugar
1/2 cup sugar	1/2 cup milk

Combine the 1/2 cup sugar, cornstarch, butter and milk in a bowl. Mix until smooth. Add the oil and mix thoroughly. Add the milk and sugar mixture to the oil mixture. Mix thoroughly. Bake in a moderate oven.

Baking temperature 350° F.
Bake About 15 minutes.

Yield 2 doz. 24 portions

one Swiftening Mixture 1 cup 1 cup + 1/2 cup
 1/2 cup 1/2 cup 1/2 cup
 1/2 cup 1/2 cup 1/2 cup

Blend Mixture and sugar. Add milk and mix well. Bake in 24 portions. Bake at 350° F. for 15 minutes. Bake in 24 portions. Bake at 350° F. for 15 minutes. Bake in 24 portions. Bake at 350° F. for 15 minutes.

Blend Mixture and sugar. Add milk and mix well. Bake in 24 portions. Bake at 350° F. for 15 minutes. Bake in 24 portions. Bake at 350° F. for 15 minutes. Bake in 24 portions. Bake at 350° F. for 15 minutes.

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Blend Mixture and sugar. Add milk and mix well. Bake in 24 portions. Bake at 350° F. for 15 minutes. Bake in 24 portions. Bake at 350° F. for 15 minutes. Bake in 24 portions. Bake at 350° F. for 15 minutes.

Blend Mixture and sugar. Add milk and mix well. Bake in 24 portions. Bake at 350° F. for 15 minutes. Bake in 24 portions. Bake at 350° F. for 15 minutes. Bake in 24 portions. Bake at 350° F. for 15 minutes.

Baked Biscuit Pudding

Yield: 7x11 inch loaf

- | | |
|---|--|
| 2 $\frac{1}{2}$ cups Swift [®] mix
Make Your Own Mix
(do not pack) | 1 cup brown sugar,
firmly packed |
| $\frac{1}{4}$ cup brown sugar,
firmly packed | 3 tablespoons butter |
| $\frac{1}{4}$ cup milk | 1 teaspoon vanilla |
| 1 teaspoon vanilla | 2 cups boiling water |
| | $\frac{1}{4}$ cup coarsely
chopped nuts |

Blend Mix and $\frac{1}{4}$ cup brown sugar. Add milk and vanilla. Mix to blend. Spread 1 cup brown sugar over the bottom of a pan (7x11 inches). Dot with butter. Add vanilla and boiling water. Drop the dough by spoonfuls over this syrup. Sprinkle with nuts. Bake in a moderate oven.

Baking temperature: 350° F.

Bake: About 40 minutes.

Baked Fudge Pudding

Yield: About 8 servings

- | | |
|---|--------------------------------|
| 1 $\frac{1}{2}$ cups Swift [®] mix
Make Your Own Mix
(do not pack) | 2 tablespoons cocoa |
| $\frac{1}{2}$ cup sugar | $\frac{3}{4}$ cup chopped nuts |
| | $\frac{1}{4}$ cup milk |
| | 1 teaspoon vanilla |

TOPPING:

- | | |
|-------------------------------|--------------------------------|
| $\frac{1}{4}$ cup cocoa | 1 $\frac{1}{2}$ cups hot water |
| $\frac{1}{4}$ cup brown sugar | |

Combine the Mix, sugar, cocoa, and nuts. Stir in milk and vanilla. Mix to blend. Spread in a pan (8x8x2 inches) (bottom rubbed with Swift[®] mix). Combine topping. Pour over the batter in the pan.

Baking temperature: 350° F.

Bake: 40 minutes.

more interesting meals for the
 twosome . . . a 1 or 2-week plan.

Swift'ning Make-Your-Own Mix

1 recipe		2.3 cups
Mix	Recipe	Amount
1 1/2 cups	E-Z Patties	1 recipe
2 cups	Cornbread	1 recipe
1 cup	Baking Powder Biscuits	1 recipe
1 1/2 cups	Quick Coffee Cake	1 recipe
1 cup	Ham Potatoes	1 recipe
1/2 cup	Quick Meat Pie	1 recipe
1 1/2 cups	Cornd Beef Hash Dumplings	1 recipe
1 cup	Tender Quick Pastry	1 pie shell
1 cup	Pineapple Upside-Down Cake	1 recipe
1 1/2 cups	Brownies	1 recipe

THIS TWOSOME HAS COMPANY, TOO.

1 recipe		2.3 cups
Mix	Recipe	Amount
1/2 cup	Crisp Waffles	1 recipe
1 cup	Gingerbread Muffins	1 recipe
2 cups	6 Boston Butter Rolls	1 recipe
	6 Cornmeal Rolls	1 recipe
1 cup	Modified Pizza	1 recipe
1 cup	Egg Roll	1 recipe
2 cups	Chicken Pie	1 recipe
2 cups	Tender Quick Pastry	1 recipe
		Double stout
1 cup	Cream Puffs	pie
		5 to 6 (for company)
2 cups	Chocolate Cake	1 recipe

The recipes in this booklet are
the following items sold by
Swift & Company:

*Swift'sing**

Swift's Brookfield Baking

Swift's Brookfield Eggs

Swift's Brookfield Cheese

Swift's Brookfield Pure Pork
Sausage

Swift's Froam

Swift's Allowance

Swift's Premium Butter

Swift's Premium Bacon

Swift's Premium Ham

Swift's Premium Beef

Swift's Premium Corned
Beef

Swift's Premium Chicken

Swift's Premium Frank

Swift's Premium Corned
Beef Hash

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